

Texas Sheet Cake V

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sour cream
2 eggs
1 cup butter
1 cup water

5 tablespoons unsweetened cocoa powder
6 tablespoons milk
5 tablespoons unsweetened cocoa powder
1/2 cup butter
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped walnuts (optional)

Directions

- ❖ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan.
- ❖ Combine the flour, sugar, baking soda and salt. Beat in the sour cream and eggs. Set aside. Melt the butter on low in a saucepan, add the water and 5 tablespoons cocoa. Bring mixture to a boil then remove from heat. Allow to cool slightly, then stir cocoa mixture into the egg mixture, mixing until blended.
- ❖ Pour batter into prepared pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center comes out clean.
- ❖ For the icing: In a large saucepan, combine the milk, 5 tablespoons cocoa and 1/2 cup butter. Bring to a boil, then remove from heat. Stir in the confectioners' sugar and vanilla, then fold in the nuts, mixing until blended. Spread frosting over warm cake.

